

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE June 19, 2000	ESTABLISHMENT NO. AND NAME Frigorifico Industrial Pando S. A. Est 677		CITY Pando
FOREIGN PLANT REVIEW FORM					COUNTRY Uruguay
NAME OF REVIEWER Dr. M. Douglas Parks		NAME OF FOREIGN OFFICIAL Dr. Hector Lazaneo		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
CODES (Give an appropriate code for each review item listed below) A = Acceptable M = Marginally Acceptable U = Unacceptable N = Not Reviewed O = Does not apply					
1. CONTAMINATION CONTROL		Cross contamination prevention	28 A	Formulations	55 O
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing	29 A	Packaging materials	56 O
Water potability records	01 A	Product handling and storage	30 A	Laboratory confirmation	57 O
Chlorination procedures	02 A	Product reconditioning	31 A	Label approvals	58 O
Back siphonage prevention	03 A	Product transportation	32 A	Special label claims	59 O
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM		Inspector monitoring	60 O
Sanitizers	05 A	Effective maintenance program	33 A	Processing schedules	61 O
Establishments separation	06 A	Preoperational sanitation	34 A	Processing equipment	62 O
Pest --no evidence	07 A	Operational sanitation	35 A	Processing records	63 O
Pest control program	08 A	Waste disposal	36 A	Empty can inspection	64 O
Pest control monitoring	09 A	2. DISEASE CONTROL		Filling procedures	65 O
Temperature control	10 A	Animal identification	37 A	Container closure exam	66 O
Lighting	11 A	Antemortem inspec. procedures	38 A	Interim container handling	67 O
Operations work space	12 A	Antemortem dispositions	39 A	Post-processing handling	68 O
Inspector work space	13 A	Humane Slaughter	40 A	Incubation procedures	69 O
Ventilation	14 A	Postmortem inspec. procedures	41 A	Process. defect actions -- plant	70 O
Facilities approval	15 A	Postmortem dispositions	42 A	Processing control -- inspection	71 O
Equipment approval	16 A	Condemned product control	43 A	5. COMPLIANCE/ECON. FRAUD CONTROL	
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control	44 A	Export product identification	72 A
Over-product ceilings	17 M	Returned and rework product	45 A	Inspector verification	73 A
Over-product equipment	18 M	3. RESIDUE CONTROL		Export certificates	74 A
Product contact equipment	19 A	Residue program compliance	46 A	Single standard	75 A
Other product areas (inside)	20 U	Sampling procedures	47 A	Inspection supervision	76 A
Dry storage areas	21 A	Residue reporting procedures	48 A	Control of security items	77 A
Antemortem facilities	22 A	Approval of chemicals, etc.	49 A	Shipment security	78 A
Welfare facilities	23 A	Storage and use of chemicals	50 A	Species verification	79 A
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL		"Equal to" status	80 N
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim	51 A	Imports	81 N
Personal dress and habits	25 A	Boneless meat reinspection	52 A		
Personal hygiene practices	26 A	Ingredients identification	53 A		
Sanitary dressing procedures	27 M	Control of restricted ingredients	54 A		

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY
	June 19, 2000	Frigorifico Industrial Pando S. A. Est 677	Pando
			COUNTRY
			Uruguay
NAME OF REVIEWER Dr. M. Douglas Parks	NAME OF FOREIGN OFFICIAL Dr. Hector Lazaneo	EVALUATION	
		<input checked="checked" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	

COMMENTS:

17. Condensation was observed in a packaged product trafficway.
20. Very loose flaking paint was observed on the walls of two carcass coolers containing exposed product.
18. Overspray from misdirected water at the carcass wash was dripping from overhead structures, not cleaned and sanitized daily, onto exposed carcasses.
27. Feces was observed on some tails coming from the slaughter department into the offal room.
- HACCP. For one CCP the critical limits were not defined clearly, they were stated as a judgement.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS FOREIGN PLANT REVIEW FORM		REVIEW DATE June 21, 2000	ESTABLISHMENT NO. AND NAME Frigorifico San Jacinto, S.A. est 344		CITY San Jacinto	COUNTRY Uruguay
NAME OF REVIEWER Dr. M. Douglas Parks		NAME OF FOREIGN OFFICIAL Dr. Hector Lazaneo		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable		
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Lighting	11 A	Antemortem inspec. procedures		38 A	Interim container handling	67 O
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			COUNTRY
			Uruguay
NAME OF REVIEWER	NAME OF FOREIGN OFFICIAL		EVALUATION
Dr. M. Douglas Parks	Dr. Hector Lazaneo		<input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable

COMMENTS:

- 01. Micorbiology testing was not done on water as received from the city.
 - 02. No chlorine level for the water was established by the establishment management.
 - 19. Foreign material was found on the work surface of an exposed product table during operation.
 - 31. Hair was found on exposed product in the boning room.
 - 27. Ingesta was observed in head meat in the offal packing room.
- HACCP. The timing device used to measure critical limits was not calibrated.

FOREIGN PLANT REVIEW FORM

REVIEW DATE

June 22, 2000

ESTABLISHMENT NO. AND NAME

Frigorifico Tacurarembo, S.A. est 12

CITY

Tacurarembo

COUNTRY

Uruguay

NAME OF REVIEWER
Dr. M. Douglas Parks

NAME OF FOREIGN OFFICIAL
Dr. Hector Lazaneo

EVALUATION

☐ Acceptable

☒ Acceptable/
Re-review

☐ Unacceptable

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			COUNTRY
			Uruguay
NAME OF REVIEWER	NAME OF FOREIGN OFFICIAL		EVALUATION
Dr. M. Douglas Parks	Dr. Hector Lazaneo		<input type="checkbox"/> Acceptable <input checked="" type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable

COMMENTS:

30. Packaged product chain conveyor rollers had residues from previous day's uses.
19. The eviseration table was coming up for reuse with residues of previous uses.
40. The floor in the knocking box was not level and each animal fell to it's knees before stunning.
20. Overspray from the carcass wash was dripping from overhead structures, not cleaned and sanitized daily, onto exposed carcasses.
27. Ingesta was observed in the head meat in the offal packing department.
17. Heavy condensate was observed on the ceiling above the carcass skinning area.
34. The carcass quartering elevator, ready for use, contained residues from previous day's uses.
- SSOP. Procedures for operational sanitation are included in the GMP and it is very confusing.
- HACCP. The critical limit set for temperature did not have a time requirement or limit.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS FOREIGN PLANT REVIEW FORM		REVIEW DATE June 23, 2000	ESTABLISHMENT NO. AND NAME Productores Unidos Co-operativa Agaria LTD. Esr 7		CITY Melo COUNTRY Uruguay	
NAME OF REVIEWER Dr. M. Douglas Parks		NAME OF FOREIGN OFFICIAL Dr. Hector Lazaneo		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable		
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Sanitizers	05 A	Effective maintenance program		33 A	Processing schedules	61 O
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Pest control monitoring	09 A	2. DISEASE CONTROL			Filling procedures	65 O
Temperature control	10 A	Animal identification		37 A	Container closure exam	66 O
Lighting	11 A	Antemortem inspec. procedures		38 A	Interim container handling	67 O
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	June 23, 2000	Productores Unidos Co-operativa Agaria LTD. Esr 7	Melo
			COUNTRY
			Uruguay
NAME OF REVIEWER	NAME OF FOREIGN OFFICIAL		EVALUATION
Dr. M. Douglas Parks	Dr. Hector Lazaneo		<input checked="checked" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable

COMMENTS:

27. Ingesta was found in the head meat in the offal room. The exposed tail and head were touching various structures carcass after carcass before final inspection in the slaughter department.

20. Overspray from the carcass wash was dripping from overhead structures, not cleaned and sanitized daily, onto exposed carcasses. SSOP. Procedures for operational sanitation were included in the GMP and it was very confusing.

HACCP. The CCP for carcass contamination with feces had a limit of more than zero.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE June 26, 2000	ESTABLISHMENT NO. AND NAME Frigorifico Canales est 8	CITY Canalones	
FOREIGN PLANT REVIEW FORM				COUNTRY Uruguay	
NAME OF REVIEWER Dr. M. Douglas Parks		NAME OF FOREIGN OFFICIAL Dr. Ronald Deutsch		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
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			COUNTRY
			Uruguay
NAME OF REVIEWER	NAME OF FOREIGN OFFICIAL		EVALUATION
Dr. M. Douglas Parks	Dr. Ronald Deutsch		<input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable

COMMENTS:

30. Skinned tails had a common point of contact at the split saw station with an overhead metal frame in the slaughter department.
27. Several products (tails, sweetbreads and cheek meat) had defects (feces, hair and/or railgrease) on them in the offal packing room.
18. Condensate was dripping from overhead structures, not cleaned and sanitized daily, onto exposed heads in the head inspection area.
- HACCP. Preventative action was not being recorded.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY	
FOREIGN PLANT REVIEW FORM		June 28, 2000	Frigorifico Las Piedras Est 379	El Colorado	
					COUNTRY Uruguay
NAME OF REVIEWER Dr. M. Douglas Parks		NAME OF FOREIGN OFFICIAL Dr. Hector Lazaneo		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
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	COUNTRY Uruguay		
NAME OF REVIEWER Dr. M. Douglas Parks	NAME OF FOREIGN OFFICIAL Dr. Hector Lazaneo		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable

COMMENTS:

17. Condensate was falling onto a box preparation table ready for use in the boxing room. Condensate was dripping into an exposed carcass trafficway in a carcass cooler.
40. The floor of the knocking box was sloped and each animal would fall to it's knees before being stunned.
- E. coli testing. The sampling frequency was not specified in the plan.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY	
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					COUNTRY Uruguay
NAME OF REVIEWER Dr. M. Douglas Parks		NAME OF FOREIGN OFFICIAL Dr. Ronald Deutsch		EVALUATION <input type="checkbox"/> Acceptable <input checked="" type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
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Equipment approval	16 A	Condemned product control	43 A	5. COMPLIANCE/ECON. FRAUD CONTROL	
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control	44 A	Export product identification 72 A	
Over-product ceilings	17 A	Returned and rework product	45 A	Inspector verification 73 A	
Over-product equipment	18 U	3. RESIDUE CONTROL		Export certificates 74 A	
Product contact equipment	19 A	Residue program compliance	46 A	Single standard 75 A	
Other product areas (inside)	20 A	Sampling procedures	47 A	Inspection supervision 76 A	
Dry storage areas	21 A	Residue reporting procedures	48 A	Control of security items 77 A	
Antemortem facilities	22 A	Approval of chemicals, etc.	49 A	Shipment security 78 A	
Welfare facilities	23 A	Storage and use of chemicals	50 A	Species verification 79 A	
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL		"Equal to" status 80 N	
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim	51 A	Imports 81 N	
Personal dress and habits	25 A	Boneless meat reinspection	52 A		
Personal hygiene practices	26 A	Ingredients identification	53 A		
Sanitary dressing procedures	27 U	Control of restricted ingredients	54 A		

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY
	June 30, 2000	Frigorifico Durazno S.A. est 14	Durazno
			COUNTRY
			Uruguay
NAME OF REVIEWER	NAME OF FOREIGN OFFICIAL		EVALUATION
Dr. M. Douglas Parks	Dr. Ronald Deutsch		<input type="checkbox"/> Acceptable <input checked="" type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable

COMMENTS:

27., 31. Feces was found on a carcass in the boning room and on several carcasses presented at the pretrim station at the boning room.

18. Condensate was dripping onto carcasses in the hallway above a trim station.

35. A pile of feces (unknown source) was on the floor in the box room. The evisceration table was coming up with residues from the previous use.

28. Overspray from the carcass wash was dripping from overhead structures, not cleaned and sanitized daily, onto exposed carcasses.

HACCP. The person monitoring the CCP for feces in the slaughter department was not recording feces being present when actually it was in abundant evidence.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE	ESTABLISHMENT NO. AND NAME		CITY
FOREIGN PLANT REVIEW FORM		July 3, 2000	Frigorifico Matadero Carrasco Est 3		Paso Carrasco
				COUNTRY	Uruguay
NAME OF REVIEWER Dr. M. Douglas Parks		NAME OF FOREIGN OFFICIAL Dr. Hector Lazaneo		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
CODES (Give an appropriate code for each review item listed below)					
A = Acceptable M = Marginally Acceptable U = Unacceptable N = Not Reviewed O = Does not apply					
1. CONTAMINATION CONTROL		Cross contamination prevention	28 U	Formulations	55 O
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing	29 A	Packaging materials	56 A
Water potability records	01 A	Product handling and storage	30 A	Laboratory confirmation	57 O
Chlorination procedures	02 A	Product reconditioning	31 A	Label approvals	58 O
Back siphonage prevention	03 A	Product transportation	32 A	Special label claims	59 O
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM		Inspector monitoring	60 O
Sanitizers	05 A	Effective maintenance program	33 A	Processing schedules	61 O
Establishments separation	06 A	Preoperational sanitation	34 A	Processing equipment	62 O
Pest --no evidence	07 A	Operational sanitation	35 M	Processing records	63 O
Pest control program	08 A	Waste disposal	36 A	Empty can inspection	64 O
Pest control monitoring	09 A	2. DISEASE CONTROL		Filling procedures	65 O
Temperature control	10 A	Animal identification	37 A	Container closure exam	66 O
Lighting	11 A	Antemortem inspec. procedures	38 A	Interim container handling	67 O
Operations work space	12 A	Antemortem dispositions	39 A	Post-processing handling	68 O
Inspector work space	13 A	Humane Slaughter	40 A	Incubation procedures	69 O
Ventilation	14 A	Postmortem inspec. procedures	41 A	Process, defect actions -- plant	70 O
Facilities approval	15 A	Postmortem dispositions	42 A	Processing control -- inspection	71 O
Equipment approval	16 A	Condemned product control	43 A	5. COMPLIANCE/ECON. FRAUD CONTROL	
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control	44 A	Export product identification	72 A
Over-product ceilings	17 A	Returned and rework product	45 A	Inspector verification	73 A
Over-product equipment	18 A	3. RESIDUE CONTROL		Export certificates	74 A
Product contact equipment	19 A	Residue program compliance	46 A	Single standard	75 A
Other product areas (inside)	20 A	Sampling procedures	47 A	Inspection supervision	76 A
Dry storage areas	21 A	Residue reporting procedures	48 A	Control of security items	77 A
Antemortem facilities	22 A	Approval of chemicals, etc.	49 A	Shipment security	78 A
Welfare facilities	23 A	Storage and use of chemicals	50 A	Species verification	79 A
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL		"Equal to" status	80 N
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim	51 A	Imports	81 N
Personal dress and habits	25 A	Boneless meat reinspection	52 A		
Personal hygiene practices	26 A	Ingredients identification	53 A		
Sanitary dressing procedures	27 A	Control of restricted ingredients	54 A		

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY
	July 3, 2000	Frigorifico Matadero Carrasco Est 3	Paso Carrasco
			COUNTRY
			Uruguay
NAME OF REVIEWER	NAME OF FOREIGN OFFICIAL		EVALUATION
Dr. M. Douglas Parks	Dr. Hector Lazaneo		<input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable

COMMENTS:

35. The horn saw was not properly cleaned between uses.

28. Overspray from the carcass wash was dripping from overhead structures, not cleaned and sanitized daily, onto exposed carcasses.

E. coli testing. Selection of carcass to be sampled not done randomly.

HACCP. The program had no provision for thermometer calibration under verification.